

LUDA MARA

WHEREVER  
IT LEADS



**Variety:** Merlot 100 %  
**Alc:** 14 %  
**Total acid:** 5.15 g/l  
**Ph:** 3.59  
**Sugar:** 2.7 g/l  
**Annual production:** 21,000 L



#### VINIFICATION

**Harvest:** Manual harvest in 20 kg casks, the grapes is chilled in cooling room on temperature of 6-7°C  
**Type of vats:** Concrete vats  
**Method of maceration:** Cold maceration on temperature of 8°C for 3 days, maceration on skin for 20 days  
**Average temperature of fermentation:** 26-28°C  
**Average time of aging:** 12 months 70% in oak casks, 30% in inox



#### TASTING NOTES

**Appearance:** Ruby red color  
**Nose:** Aroma of ripe grapes, honey and mixed caramelized forest fruits  
**Palate:** Rounden taste, due to a well balanced acid, extract and alcohol content and a slightly sweet and robust finish



#### CULTIVATION

**Planted surface:** 15 ha  
**Type of pruning:** Double Guyot  
**Density:** 4,000 vines/ha  
**Geology:** Clay  
**Average age of the vines:** 25 years  
**Rainfall:** 450-500 l/m<sup>2</sup>  
**Sunny days:** 190 days  
**Harvesting period:** Middle of September



#### FOOD PAIRING

Lamb, pork or chicken      **Serving:** 16-18°C.

Nutrition/ Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy/ Energetska vrijednost	128 kcal/ 534 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	7.4 g

Ingredients: Fermented natural grape juice, **sulfites**, metatartaric acid, yeast, enzymes, gum arabic. Bottled in protective atmosphere. / Sastojci: Fermentirani prirodni sok od grožđa, **sulfiti**, metavinska kiselina, kvasac, enzimi, arapska guma. Flaširano u kontroliranoj atmosferi.

**Allergy Advice:** For allergens, see ingredients in **bold**. / **Savjeti za alergije:** Za alergene, pogledajte sastojke u **bold**.

THE GREATEST PLEASURE COMES IN FINDING THE PRECIOUS FLOW.  
THAT IS THE PATH OF LUDA MARA.